



***DOMES OPENING DESIGNS** - Two George Brown students have won a contest to design the official T-shirts and posters for the gala opening of the SkyDome stadium. Thousands of people are expected to buy T-shirts bearing a design by graduating Graphic Design student Glenn Ryan (right), while thousands more will decorate their walls with posters designed by second-year student Charles Mayne Jr. (left). While Ryan and Mayne didn't get any money for their designs, they'll get terrific exposure as new designers - as well as tickets to the opening ceremony scheduled for June 3.*

Sarnia college will teach our new 'franchised' graphic design program

George Brown's Visual Arts Department has started "franchising" its graphic design program to other Ontario colleges.

Lambton College in Sarnia is set to offer the first year of George Brown's two-year program this fall - using teaching materials and course outlines developed by George Brown staff.

Graduates of Lambton's Graphic Design Fundamentals program will then be able to enter the second year of Graphic Design at George Brown, says Visual Arts Chairperson Earl Walker.

There are significant advantages for both colleges in this pioneering arrangement.

George Brown will enrol new second-year students who will help to make up for first-year attrition.

Lambton, on the other hand, is able to offer a new, top-quality program with few development costs.

"We have quite a lot of people who want to study graphic design," says Terry

Cameron, Lambton's Director of Development.

Students of the western Ontario college will benefit from George Brown's years of expertise in teaching design and will get a taste of Toronto's fast-paced design environment - without leaving home.

Without training that is oriented to the needs of Toronto, graduates could find themselves struggling to make a living in the city, Walker says.

Lambton is using George Brown's name in advertising its Graphic Design - Fundamentals program this summer.

"We're recognized as a leading graphic design college across the country," Walker says.

A graphic design program was chosen by Lambton after a survey of high school students and employers.

The opportunity to study at George Brown in Toronto is a lure to many potential students, Cameron says.

George Brown cooking team is second in world

You have to go a long way to find a team that can beat George Brown cooking students.

All the way to Singapore in fact.

That's what judges decided at the second international Taste of Canada competition in April. They gave the College's group of apprentice chefs, bakers and culinary management students 40 medals and a second overall place among the 27 participating teams.

Singapore was the overall winner and West Germany placed third in the prestigious, week-long event which began on April 19.

Organized by George Brown College, and sponsored by more than a dozen professional organizations and corporations, Taste of Canada '89 tested the culinary skills of more than 200 students representing 27 cooking schools from around the world. (See pages 6 and 7 for more coverage.)

George Brown's two-woman, four-man team captured 15 gold medals, eight silver and 17 bronze, and 13 of the 36 category awards, including first prize in the hot platter, special occasion cakes, french pastry and danish pastry categories.

Although George Brown placed second in the Taste of Canada competition, the team walked away with the grand prize, which was handed over from the Singapore team — six all-expenses-paid-trips to compete in Salon Culinaire FHA '90 in Singapore next year, compliments of the Singapore Hotel Association and Singapore Chefs Association.

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College 'Rats' are running again....page 8.



Comment by Doug Light

A consensus emerged at Vision 2000 forums

Diversity of opinion is one of the strengths of our College. This became abundantly clear in George Brown's Vision 2000 discussions over the past few weeks.

The campus forums for students and staff, the staff and community retreat, and individual briefs provided evidence of the range of opinions in our community.

Conversely, it has also become clear that a broad consensus emerged at these forums concerning the major challenges facing the College towards the end of this century.

In documenting the discussions among staff, students and community representatives, four major themes have been seen to develop:

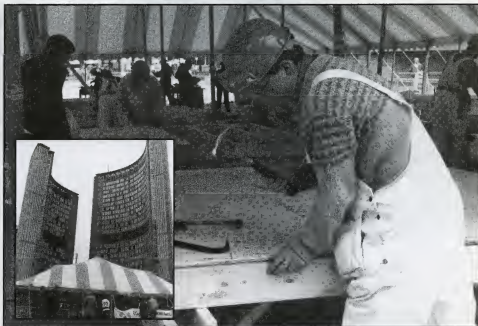
A desire for increased autonomy. Many people said George Brown could act with greater independence to pursue its educational goals. It should cultivate closer relationships and joint ventures with businesses and industries to ensure access to the latest technology.

Responsiveness to community needs. George Brown's role as a "good corporate citizen" can be reinforced with innovative programs, services and policies, particularly in the areas of employment equity, multiculturalism, daycare, and housing.

Develop flexible learning opportunities. Recognizing Canada's aging population, George Brown should develop opportunities for people to easily move from the workforce into short or part-time programs. The College should create programs that allow people to integrate education into their careers and allow them to work at their own pace.

Increased professional development. George Brown staff need to develop skills that match the rapidly changing workplace environment in their field through increased professional development.

These important themes will undoubtedly form a large part of the College's final Vision 2000 report to the Council of Regents that is now being prepared. This report represents the collective voice of the greater George Brown community to the Council, and ultimately to the Ministry of Colleges and Universities. Thank you to all who participated!



CARPENTERS and MILLWRIGHTS COMPETE - Apprentice Carpenter Wenzel Woeschka of Cambridge hammers a nail into a frame construction as part of a George Brown and union-sponsored carpenter and construction millwrights competition in Nathan Phillips Square in early May. A bright yellow tent (inset) set up in the Square protected competitors from across Ontario from the light rain. Richard Noy of Thunder Bay won the carpentry competition, while George Brown grad Doug Alberry of Kingston won the millwright contest.

Eric Lord's retirement prompts Board of Governors byelection

George Brown faculty will go to the polls on June 8 to elect a new representative to George Brown's Board of Governors.

They will choose someone to replace Math and Science instructor Eric Lord, who is retiring and has resigned. He has held the non-voting position since an election in December 1987.

Between March 1986 and the election, Lord sat on the Board as a participating observer in his role as president of Ontario Public Service Employees Union Local 556.

Lord ended his 10-year leadership of the faculty union in April, when Services for Deaf and Hard of Hearing Department instructor Amy Thornton was acclaimed as new president of the 700-member local.

The faculty member elected on June 8 will sit until the end of the current three-year term, which will end on Dec. 31, 1990.

Nominations for the position on the 16-member Board will close on May 26 at 5 p.m.

Lord, who is taking an early retirement, was one of the first faculty members to be hired by George Brown after it was formally established.

He was an instructor in the now defunct Marine Engineering program, and worked in professional development, before joining the Math and Science Department in 1976.

Lord was elected a steward of Local 556 that year, and was elected president two years later. He served on the provincial collective bargaining team several times.

Nomination forms are available at Campus Managers' offices.

Faculty to vote on new contract offer May 31

Faculty at colleges across Ontario will vote on an offer for settlement on May 31.

Details of the offer, tabled in late April by the Council of Regents, were not public at press time.

A union information meeting will be held at George Brown on May 25 to allow for discussion of the offer, according to Andre Beckerman of the Ontario Public Service Employees Union.

The Council of Regents, a group of community representatives, negotiates collectively for all colleges.

Unsuccessful applicants getting career counselling

A new counselling program is taking the sting out of rejection for people who want to enrol at George Brown but aren't academically qualified for the program they want.

Operation Acceptance, as the program is called, is designed to help unsuccessful applicants for diploma programs get into other diploma or certificate programs, 'bridging' programs like Pre-Health Science, or academic upgrading programs.

This summer, several hundred of these applicants will get a free, one-hour individual career and educational counselling session, and will be invited to attend a 12-hour Career Clarification Workshop that costs \$60.

In the past, many of the 4,000 or so people who are denied admission each year had no further contact from the College.

Counselling will help unsuccessful applicants because many of them have unrealistic attitudes towards careers, according to Adult Access Department Chairperson Barbara Taylor, who is responsible for the new program.

Operation Acceptance counsellors Barbara Simmons and Franky Chermin are guiding people through the process of choosing a career, and qualifying for it.

Many applicants are devastated by a rejection letter - and have made no alternative plans for the fall, Simmons says.

"They have just put things on hold. The rejection letter sets them back."

A call from a George Brown counsellor is unexpected - and usually welcome, she says.

"They are delighted and grateful for (us) calling them."

A personal interview makes it easy for applicants to decide to take upgrading, as counsellors line up interviews for them with admissions, counselling or Test Centre staff.

"We're trying to humanize the process," Taylor says.

Some academic divisions already have similar programs in place for contacting unsuccessful applicants and helping them move in another direction - perhaps in the same general field, Taylor says.

Data being collected about applicants will be compiled at the end of the summer and will be made available to academic divisions.



FASHION AND FOOD went together in early May as the Fashion Division hosted a private fashion show and luncheon for more than 120 industry and media representatives at Plumer's Dining Room. Here Creative Fashion student Lisa Westbrook (left) wears a silk satin dress designed by fellow student Arthur Lam. Highlights of the show were broadcast on CITY TV.

Staff talents go from belly dancing to motorcycle touring, directory says

Marg Whittleton is into needlepoint - and leather.

After hours, when the School of Business administrative assistant isn't putting delicate finishing touches to her needlepoint, she's likely to be weaving her way through the backroads of North America astride her powerful BMW motorcycle.

Whittleton admits most people are surprised by her 15-year passion for two-wheel touring - and by her helmet and grey leather suit.

"They conjure up images of a motorcycle mama or gang biker. But I'm simply a motorcyclist who prefers to hear and smell the countryside rather than to view it from the windowed confines of a tin box," she says.

Whittleton, who is vice-president of the 1,800-member international BMW Riders Association, is willing to share her touring expertise, including tips on safety, camping and travel routes.

In fact, she's one of 36 college staff members who have offered to lead workshops or lecture on topics ranging from computer programming to belly dancing. Their names and topics will appear in a new skills directory compiled by members of the College's Affirmative Action Advisory Committee.

Continuing Education Co-ordinator Avril Headley, who led the group that developed the directory, says many people are not aware of the potential of their own expertise - let alone the skills and knowledge of co-workers.

"The committee's request for directory participants not only generated self-awareness, it now enables college staff to locate and tap into resource people among our colleagues."

If you're looking for a knowledgeable cat-purrson, turn the directory pages to Loreen Miskevich. The Training Consultant in the Client Services Department is also den-mother to 12 felines, and is prepared to share her insights on kitty health and hygiene.

Miskevich admits her extended "family" is getting a little carried away. But as a part-time worker at the Toronto Humane Society, she refuses to turn her back on "unadoptable" cats.

"I can't bear to see them destroyed, so I take them home. I also rescued one very sick cat from a pet-shop window, and another I took in when it arrived injured on my doorstep."

Today all dozen cats are healthy thanks to Miskevich's skilled tender-loving-care.

The directory will be distributed in June.

TASTE OF CANADA: OUR

*World Culinary Championships
Serves: 400*

*Take: 200 student chefs from 27 countries.
Add: - 200 coaches, translators, judges
and volunteer guides
- \$110,000 worth of food
- \$300,000 in corporate sponsorships
and donations.
Mix: at George Brown's School of
Hospitality and at banquets, cocktail
parties, and nightclubs over a week.
Sprinkle: with gold, silver and
bronze medals, awards and prizes.
Heat and serve: under television lights
and the glare of media attention.*

This was the recipe for Taste of Canada '89, the second international student culinary competition which was held April 19 - 27 at George Brown College, and organized by the College's School of Hospitality.

But one secret ingredient has been left out of this recipe: the collective efforts of College staff and students.

"Making an event like this a success requires a tremendous amount of staff dedication, enthusiasm and team effort," says Hospitality Chairperson Brian Cooper. "Taste of Canada just wouldn't happen otherwise."

Judging by the reactions of competitors and a distinguished panel of judges, Taste of Canada was a huge success; thanks to the hard work of people at George Brown.

"I've never been to a culinary competition

before that can compare to this one," says Robert Adlam, an apprentice chef from Palm Beach, Florida and member of the American Culinary Federation team. "Every detail has been looked after."

Adlam knows what he's talking about. He won five gold medals in the Culinary Olympics in Frankfurt, West Germany last year and has competed internationally several times before that.



"I expected every thing to be first-class, but this is too much," he said of Taste of Canada.

The world's top 10: Team ranking for Taste of Canada '89

1. Singapore
2. George Brown College
3. West Germany
4. New Zealand
5. Culinary Institute of Canada,
Prince Edward Island
6. American Culinary Federation,
U.S.A.
7. Southern Alberta Institute of
Technology, Calgary
8. Great Britain
9. Fanshawe College, London, Ont.
10. Northern Alberta Institute of
Technology, Edmonton



A proud George Brown team displays their prize. From left to right: coach Rodney Donne, coach Jean-Yves Balanowski, apprentice Mark Marchment, apprentice Lino Colvecchio, apprentice Stephen Paul Kurucz, and coach Ed Wright.

Adlam, along with virtually all other competitors in the World Culinary Championships, got down to the serious work of cooking early on Saturday, April 22. The teams took to their assigned kitchens (including some at Humber College in Etobicoke, Georgian College in Barrie, and Ryerson) for the first of two days' preparation for the Nestle Foodservice Hot Food competition. The contest itself was noteworthy. For the first time ever in an international student culinary competition, judges tasted the entries - rather than just looking at them and judging them for use of ingredients and creativity in display.

At Taste of Canada, team representatives prepared 10 servings of an entree, which were served to distinguished guests and international judges.

In the hot food category, George Brown-trained apprentice chef Gordon Landy won first prize with his seafood in saffron sauce. New Zealand was second and Norway placed third.

While hot food entrants completed their entrees, their teammates were busy for three days preparing their cold food creations. Working to a 6 a.m. deadline on Tuesday, April 25, most teams spent 24 hours perfecting their entries before the judges went to work selecting the best in the world.

By 8 a.m., all displays were organized at



Northern Alberta Institute of Technology coach Ian Campbell (left) discusses filleting a salmon with student Andre Edwards. The hard work paid off when the dish won a bronze medal. Edwards was surprised by the quality of entries at Taste '89. "It was a pretty tough competition."

RECIPE FOR SUCCESS



Prizes and awards from Taste of Canada '89. From left: Rick Plummer, Culinary Management student; Rick Plummer, Culinary Management student; Rick Plummer, Culinary Management student; Rick Plummer, Culinary Management student; Rick Plummer, Culinary Management student; Rick Plummer, Culinary Management student; Rick Plummer, Culinary Management student; Rick Plummer, Culinary Management student; Rick Plummer, Culinary Management student; Rick Plummer, Culinary Management student.

the Harbour Castle Westin for final judging by 25 international and local chefs, including executive members of the World Association of Cooks Societies.

Following a buffet dinner at Plumer's, results were announced to a crowd of more than 300 people. As tomorrow's top chefs were presented with medals, awards and prizes, staff and students from across the College were recognized for their role in making this mammoth event a success.

Dozens of people put extra time and effort into Taste of Canada. Here are just a few examples:

Food purchaser **Ron Hatton** and his staff spent months putting together a very extensive and exotic shopping list. With a sleuth's instinct and \$110,000 food budget, he managed to come up with most items.

"The variety was quite incredible and a lot of ingredients were a mystery to me," says Hatton. "We had requests for quails with claws attached, 1,000-year-old eggs, octopus ink, and kangaroo tenderloins."

Gladys Hubner, Food Service Manager, co-ordinated technicians to staff the labs and hustled to fill last-minute requests.

Hospitality Chairperson Brian Cooper and **Wendy Jones**, Public Relations Officer for the Hospitality Division, were the main organizers of the event. As a result of their efforts, more than \$300,000 in corporate

donations and contributions were made to support the event.

Staff of the **Audio-Visual, Printing and Graphic Design** departments designed and produced the signs and logos for the event.

Fashion Division faculty and students created souvenir aprons and table coverings for hundreds of culinary displays.

Transportation staff, under the direction of **Bob Farquharson**, shuttled the 27 teams and their coaches from hotels to competition work sites throughout the event.

Versa Services donated staff, space and food for numerous breakfast, lunches and buffet dinners.

Maitre D's Ziggy Bulla, Bjorn Rasmussen and Jayne Drennan kept Plumer's, as well as a make-shift bistro in the atrium at 300 Adelaide St. E., running like clockwork.

A team of 35 student volunteers, under the guidance of culinary management student **Susan Aitken**, worked day and night as College ambassadors.

Deked out in their chef whites, they greeted each team at the airport and accompanied them to official receptions, and unscheduled informal events.

"A couple of the volunteers waited at the airport for nearly five hours in search of one team's luggage," says Aitken, who describes her team as ambitious and hard-working. "They really had a lot of fun. This was a great experience for everyone."

The spirit of George Brown staff and students was infectious.

"Camaraderie at this level of competition



A team of international judges takes a close look at one of the cold food entries. Judges were impressed by the high level of expertise displayed by student chefs - and spent three extra hours choosing the winners.

is exciting. Teams are busy getting to know each other, making friends from around the world," says Southern Alberta Institute of Technology coach **Peter Schuster**. "In the heat of the competition, it's very common to see one team offering supportive advice to another."

As the tables were being cleared and the guests were heading out the door from the final Taste of Canada event, planning had already started for the next international contest in 1993. While the details of that event may change slightly, the main ingredients will remain the same. As Taste '89 proved, **George Brown** already has the recipe for success.



Jasmine Ng of the winning Singapore team holds aloft her prize - a silver chafing dish - for her overall performance in the contest. Ng is an apprentice at the Westin Hotel in Singapore. Team coach **Wilson Tang** said the team was overwhelmed by taking first place. "There was hysteria."

George Brown wins... and wins...and wins...and wins

- Cold Buffet - Fish — Lino Collevicchio (second)
- Cold Buffet - Poultry — Lino Collevicchio (second)
- Cold Buffet - Pate — Kim Edwards (second)
- Hot Platters — Mark Marchmont (first)
- Cold or Hot Entrees — Stephanie Shipp (third)
- Special Occasion Cakes — Catherine Nugent (first); Alison Cossar (third)
- Petits Fours — Paul Kurucz (third)
- French Pastry — Kimberly Hope (first); Shona Pearson (second)
- Danish Pastry — Lori Gort (first); Paul Catterall (third)
- Best Utilization of Beef in Hors d'oeuvres — Peter Moutsois
- Best Utilization of Canadian Turkey — Lino Collevicchio
- Top Hot Food Competitor — Gordon Landy

OPERATIONAL REVIEW

Computer Services more user-friendly

Computer Services is taking steps to be a more user-friendly department.

That's good news for all staff and students at George Brown. For work, paycheques, marks and transcripts everyone relies - either directly or indirectly - on one or more of the College's 500-plus microcomputers, networks or mainframe computer systems that Department staff help to set up or maintain, according to Computer Services Director Jim Carswell.

Operational Review, which Carswell described as "a process of self-examination," helped the Department focus its attention on improving services and communication, he says. After the extensive review, the Department initiated a number of changes in the way it works. These include:

- revision of policies and procedures to clarify the role of the Department with the rest of the College;
- new professional development and training sessions for departmental staff to encourage teamwork. These include cross-training sessions, in which staff help each other develop their professional expertise in new areas;
- publication of a newsletter, called *DISKussions*, to inform College staff of computer programs, services and training sessions. Two issues have already been published and distributed to all College staff;
- development of strategies for future use of computers in the College.

Carswell says the Operational Review has helped the department to hone their daily operations, which will help larger, College-wide projects flow more smoothly. These projects include:

- implementation of EDEN, the student records management project, which will make enrolment for full- and part-time students faster.

"It will also allow the College to manage marks, audit enrolment, and monitor enrolment trends much more easily," says Carswell.

- Introduction of the College Human Resources Information System (CHRIS). The system will allow for more efficient management of human resources and personnel records at George Brown.

All departments and academic divisions at George Brown have undergone extensive operational reviews in the last three years.



BACK TO ZIMBABWE - Computer Aided Engineering instructor Ike Bauch chats with Adlie Mlambo, a teacher from the Belvedere Technical College in Harare, Zimbabwe, at a farewell luncheon at Plumer's in early May. Mlambo, along with 14 colleagues, was studying a variety of subjects at the College for four months.

Campbell joins Physicians' Council

School of Business instructor Bev Campbell has been appointed to represent the public interest on the ruling body of the College of Physicians and Surgeons of Ontario.

Campbell is one of just six non-medical public members on the College's 27-member Council - the regulatory body governing the practice of medicine in the province.

According to Campbell, public members appointed to the Council receive full voting status equal to professional members.

"The only difference is the perspectives both groups bring to the position. Professional members are primarily interested in furthering the medical profession, whereas non-medical members represent solely the public interest."

She was appointed to the Council for a four-year term by the lieutenant governor-in-council acting on a recommendation from the Minister of Health and the Cabinet.

Besides licensing physicians, the college establishes and maintains standards of professional and ethical conduct for the medical profession, and ensures medical services reflect current knowledge and

medical technology.

The Health Disciplines Act requires a non-medical member of the Council to serve on key committees of the College.

Campbell sits on two committees: the Peer Assessment Committee, which reviews 400 physicians' practices each year; and the Special Procedures Committee, which consults with other professional and technical services that relate to the responsibilities of the medical professions.

The prestigious appointment adds a surgical cap to the growing collection of hats that Campbell wears.

Seconded from teaching in the fall of 1987, she is already splitting her time between the College, where she is Employment Equity Project Leader, and the Certified General Accountants (CGA) Association of Ontario, of which she is president.

She will devote some 30 full business days a year, plus time preparing for committee meetings, and events to her new appointment.

"My initial reaction to the appointment was recognition of a challenging opportunity," says Campbell. "Of course I was pleased. But as I learned about the time involvement it was necessary to take a look at my other obligations. Eventually I accepted because it's an extremely worthwhile commitment."

Campbell taught accounting at George Brown, and has been active in the CGA Association, for many years.



Ad campaign aims to attract adult 'stopouts'

Brian MacAskill lost interest in his white collar career with a large bank. So a few years ago, he tidied up his desk one last time, and enrolled in George Brown's School of Hospitality. Now he's working as a chef in the fast-paced kitchen of a Toronto hotel and loving every minute of it.

Brian's story of adult career change is just one of several being told in a George Brown advertising campaign this spring.

The subway and newspaper ads are designed to appeal to 'stopouts' - the large group of potential full-time students who have already spent some time in the workforce after leaving school.

"Thousands of people want to change careers - but they don't know where to start," says College Communications Manager Jill Holroyd. "This campaign shows them how George Brown can help."

People who respond to the ads, which will run in May and June, will get an invitation for a special career counselling session. They'll also get information about George Brown programs, and services like financial aid.

The newspaper ads feature pictures and testimonial statements from students and graduates of a number of areas in the College.

A survey of first-year students last fall found that six out of every ten students had been out of school more than a year, with many people working several years in one field and then changing to another with a George Brown program.



Residential Construction Management student Maureen Leyne is featured in an ad campaign that encourages people to change their careers at George Brown. Leyne is a former homemaker.



IT WAS A SLICE - Employment and Immigration Minister Barbara McDougall (left) joins Regina Brozyna for a piece of cake celebrating Brozyna's graduation from the College's Computer Aided Drafting and Design (CADD) for Immigrant Women program. The Minister was guest speaker and presenter at the graduation ceremonies in late April for 18 immigrant women who received high-technology engineering training at the College. The CADD program is offered in co-operation with the Toronto Advisory Committee on Employment Training and sponsored by the federal Canadian Jobs Strategy program.

Events

May 25 - Jewellery created by graduating George Brown students will be on display until May 27 at the Kensington Silver Studio, 502 Queen St. W. The collection includes pieces made of gold, platinum, diamonds, rare space metals niobium and titanium, and shakudo - an alloy of gold and copper. Call Jim Robson at 944-4462 for information.

May 27 - Staff Picnic on Centre Island, 11 a.m. to 3 p.m. Field events, barbecue, special events. Parking and shuttle bus from Cherry St. Tickets are \$6 for adults, and \$2 for children under 10. Register at Campus Managers' Offices. Call Alex Barbier at 867-2166.

June 2 - Get Acquainted Ball for Support Staff and their guests. 7:30 p.m. to 1 a.m., Kensington Gym. Cash bar. Free buffet and Funky Joe's DJ. Tickets \$5. Buy tickets in advance from Mary Lou Martin, Rachel Rossi, Pat O'Brien, Tommy Crean, and Doug Johnson.

June 5 - Advance poll for Board of Governors byelection for a new faculty representative, 11 a.m. to 1 p.m. All academic employees - full-time, partial load, part-time or sessional - are eligible to vote. Polls at all campuses. See story on page 2.

June 6 - Board of Governors meeting, 5 p.m., Boardroom, 500 MacPherson. Call Pat Smith at 944-4473 for information.

June 7 - Retirement Planning Seminar, all day, Casa Loma, Room B-317. Sessions continue on June 15 and June 20. Registration limited. Sponsored by the Human Resources Department. Contact Maria DeNotaris at 944-4661 for details.

June 8 - Board of Governors byelection to elect a new faculty representative. Polls at all campuses are open from 11 a.m. to 1 p.m. and 5 p.m. to 7 p.m. All academic employees - full-time, partial load, part-time and sessional - are eligible to vote. See story on page 2.

June 15 - College Council meeting, 8:30 a.m., Boardroom, 500 MacPherson. - Retirement workshop. See June 7 item.

Photo: Susan Kozminski

Names in the News



Photo: Sandra Kennerson

COLLEGE RATS RUN BAY STREET - George Brown's corporate runners tackled the 4.3 km Bay Street Rat Race on April 25, dressed in their office wear and carrying plastic briefcases. Charging up Bay Street were (from left) Shawn Kirkup, Maureen Godfrey, Rosemary Armitage and Tim Klassen. Klassen led the George Brown pack with a finishing time of 17 minutes - just four minutes behind the winner. The team will tackle the Sunnybrook Medical Centre's Run for Research on May 28.

Educational Resources Manager and College Archivist **John Hardy** has been given the Alexander Fraser Award by the Ontario Association of Archivists for his work in the field. Hardy, a founding member of the Toronto Area Archivists Group, helped develop the first formal continuing education program in archival practices in Canada at George Brown, and has been involved in producing standard reference works for archivists. The Award is named after a former Provincial Archivist of Ontario.

Question: How can you fit 14,872 unusual characters in the St. James Library. Answer: You put them in the *Sea of Words*, a definitive, four-volume Chinese dictionary recently given to the College as a gift by the Dongbei University of Finance and Economics. The dictionary also includes more than 90,000 multiple-character phrases. Our twin institution also gave us a multi-volume history of China and some books of poetry. George Brown has sent Dongbei six boxes of business textbooks, and two IBM clone computers.

If Mary Lou Martin's first name reminds you of an old song - you're right on. *Hello, Mary Lou*, by Ricky Nelson, was on the hit parade in May 1961, at the time the Learning Centre staffer was born. "My

parents didn't know what to call me... and it was playing on the radio," she says. If that isn't enough musical inference, consider that her two brothers are named Peter and Paul.

Maureen Godfrey, an instructor in the Nursing Department, and **Owen Pearce**, a technician in the Printing Technology Department, have been seconded to the Staff Training and Development Office at 500 MacPherson.

Susan Feltoe has been named Acting Supervisor of the Learning Centre Day Care at Kensington Campus, replacing **Lynn Wilson**, who has been seconded to work on a federally-funded research project about extended-hour day care. Feltoe has been a playroom teacher there for four years.

City College News

is a publication of the Continuing Education and Marketing Division of George Brown College at 258 Adelaide St. E., Toronto, Ontario M5A 1N1 (416) 867-2060. Editors: Jill Hohroyd and Neil McGillivray. Writers: Neil McGillivray and Sandra Kennerson.

George Brown  The City College

Star Huskies basketball player **Robert Bonnick** has been the first George Brown student invited to try out for the Canadian Olympic basketball team. He's already been selected to be a member of the Ontario and Canadian College all-star teams. Other Ontario all-star team members include **Mary Jane 'Knipper' Johnston** in basketball, and **Victor Smirnov** in soccer.

George Brown is now a "Founding Member" of the Big Sisters chapter in the City of Toronto, reports Early Childhood Education instructor **Diane Bergeron**. ECE students earned the College that honour when they raised about \$1,500 for the organization in a flea market and lunch sale at St. James in April. The funds will be used to start a chapter in Toronto that will connect girls in need of friendship or guidance with older 'big sisters'.

The Human Resources Department reports the following staff changes:

Angela Rose is the College's new Manager of Classification and Freedom of Information in the Human Resources Department at 500 MacPherson.

Susan Stylianos, formerly of the Academic Division at Casa Loma, is the new Chairperson of the Youth Access Department of the Access Division at St. James.

New support staff include: **Antonio Mejia-Villalobos** in the Caretaking Department at Casa Loma; **Suzette Pushie** in the Learning Centre at Kensington; **Lilybeth Salmasan** in the Finance Department at MacPherson; **Brian Schlotzhauer** in the Admissions Office at St. James; **Hannah Siu** in the hardware section of the Computer Services Department at Casa Loma; and **Teresa Francisco** in the Athletics Department at St. James.

Internal transfers include: **Lorraine Blanchard**, who left a support position with the Computer Services Department for one with the Human Resources Department at 500 MacPherson.

Retiring from the College are: **Pietro Didonato**, who was with the Caretaking Department at Casa Loma; **Helen Hamilton**, who was with the Campus Manager's Office at St. James; and **Adrian Kimmel**, who was with the Electronic Department of the Technology Division.

Leaving the College are: **Robert Higgins**, **Marsha Kotkowicz**, **Nancy Kreckler**, **Catherine McInnes**, **Claudia McNaughton**, **Maria Notarangelo**, and **Andy Wilson** (Transportation Services).